

Dianoga

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **2**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 2.4 kg (40%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (10%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-------|------------|
| Aroma (end of boil) | Puławski | 10 g | 5 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 150 ml | Fermentum Mobile |